

## STARTERS

<b>HERITAGE SOURDOUGH BREAD</b> <i>seasonal butter</i>	10
<b>EAST COAST OYSTERS*</b> <i>passionfruit cocktail sauce</i>	5EA
<b>TUNA TARTARE*</b> <i>yellowfin, sesame dressing, pear dashi, taro root crisp, radish, grape</i>	20
<b>SMOKED WHITEFISH DIP</b> <i>smoked halibut, sourdough, hot dilly beans</i>	18
<b>CARROT PANISSE</b> <i>chickpea chutney, chermoulah, peppermash yogurt</i>	10
<b>"CHICKEN FRIED" BOOMERS</b> <i>fried maitake mushrooms, citrus, whipped brie</i>	14
<b>DUCK CONFIT</b> <i>fried duck leg, chilled butter bean salad, shallot vinaigrette, fried herbs</i>	18

## SALADS

<b>"PANZANELLA" SALAD</b> <i>spicy greens, butternut squash, cucamelon, fagoza crouton, huckleberry vinaigrette</i>	16
<b>GEM CAESAR SALAD</b> <i>gem lettuce, parmigiana reggiano, black pepper bread crumb, caesar dressing, anchovy</i>	18
<b>CARROT SALAD</b> <i>za'atar carrots, carrot ribbons, hazelnut dukkah, fall radish, pomegranate</i>	14

## MAINS

<b>"SCALLOPED" DAIKON &amp; MUSHROOM</b> <i>roasted daikon radish, trumpet mushroom, artichoke puree, scallion agrodolce</i>	22
<b>HALIBUT</b> <i>gordal olives, braised fennel, saffron escabeche, mussels, herb oil</i>	45
<b>ROASTED HERITAGE CHICKEN</b> <i>carrot, golden raisin, chermoulah, za'atar</i>	28
<b>SMOKED MICHIGAN HERITAGE PORK CHOP</b> <i>chestnut puree, seedlings farm apples, pearl onion, sauce robert, apple syrup</i>	36
<b>MORAINÉ PARK FARMS BRAISED BEEF SHORT RIB</b> <i>smoked butternut squash puree, spinach &amp; warm bacon vinaigrette, fried celery root, stout jam jus</i>	38

## PASTAS & GRAINS

<b>FORAGER'S GNOCCHI</b> <i>seasonal mushroom, parmigiana reggiano, 24-month comte mornay</i>	26
<b>BEEF RISOTTO</b> <i>beet, pickled squash, arugula, parmigiana reggiano</i>	22
<b>LAMB SUGO A LA CHITARRA</b> <i>ham sweet farms lamb ragu, local calabrian chili, passata, ricotta salata, anchovy</i>	26

## SIDES & ACCOMPANIMENTS

<b>CAULIFLOWER</b> <i>harissa romesco, mint and scallion gremolata, grape</i>	10
<b>POTATO</b> <i>smoked eggplant vinaigrette, butter braised lettuce, tomato aioli, bread &amp; butter pickle</i>	12
<b>BROCCOLINI</b> <i>stracciatella, sesame chutney, pickled chickpea</i>	12

\*Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness.

## HOUSE COCKTAILS

LAFAYETTE SPRITZ thatcher's blood orange, honey, lemon, prosecco	18
MICHIGAN NEGRONI d.c.d. railroad gin, campari, brengman bros piccolo dito vermouht	18
PLUM CREEK NEAR WALNUT GROVE brown butter prairie vodka, spiced pear cordial, lemon, hazelnut essence	16
RUTH ELLIS MARTINI valentine berry blossom vodka, blueberry, limoncello, elderflower, lemon sugar rim	17
PARADISI ROYALE flying ace bourbon, aperol, grapefruit rosemary cordial, egg white, rosemary 'incense'	17
FRIDA + DIEGO guava-infused blanco tequila, passionfruit, ancho reyes verde, lime, tajin	17
HAMTRAMCK DISNEYLAND botanist gin, amaro montenegro, blueberry-beet shrub, egg white, candied beet garnish	18
HYPOCRITICAL REVEREND planteray stiggins pineapple rum, doctor bird rum, tepache molasses, candied pineapple	16
THE AMBASSADOR ON DRAFT lot 40 rye (canada), flying ace bourbon (michigan), cinnamon, golden raisin, house bitters blend	21
PUMPKIN SPICE BAD OMEN thatcher's vodka, espresso, pumpkin spice	17
OL' BLACK MAGIC ON DRAFT rittenhouse rye, wild turkey 101 bourbon, averna, sweet vermouht, luxardo maraschino, orange bitters	21
WEEKEND UP NORTH N/A apple cider, ginger, citrus, bubbles	15
PEAR ELIXIR N/A pear, cinnamon, almond orgeat, lemon, bubbles	15

## PACKAGED BEER

CLASSIC - STROH'S - DETROIT, MI lager   4.5%   12oz bottle	5
MOLSON CANADIAN - ONTARIO, CA lager   5.0%   12oz can	6
COORS LIGHT - GOLDEN, CO lager   4.2%   12oz can	6
SIREN - NORTH PEAK - TRAVERSE CITY, MI amber ale   5.0%   12oz can	6
CERVEZA DELRAY - BREW DETROIT - DETROIT, MI mexican lager   4.2%   16oz can	8
GREEN MAN - TANDEM BREWING - SUTTONS BAY, MI semi-dry cider   5.0%   16oz can	8
NON-ALCOHOLIC rotating selection	7

## DRAFT BEER

EL ROJO - GRIFFIN CLAW - BIRMINGHAM, MI red ale   6.5%	12
DRIPA - KUHNHENN BREWING - WARREN, MI imperial ipa   9.5%	12
LOLO - MOTHFIRE BREWING - ANN ARBOR, MI lit haze ddh ipa   6.5%	13
CHAMPAGNE VELVET - UPLAND BREWING - BLOOMINGTON, IN american lager   5.5%	8
BLOOD ORANGE HONEY - CHEBOYGAN BREWING - CHEBOYGAN, MI american pale wheat   6.2%	8
TRUTH - RHINEGEIST BREWING - CINCINNATI, OH american ipa   7.2%	11
ROTATING SEASONAL SELECTION	MP

12.20.24

## WINES

SPARKLING	6OZ/BTL	ROSE	6OZ/9OZ/BTL
PROSECCO	15/60	GARNACHA	14/20/56
Casa Farive MV Veneto, IT		Bodegas Borsao Campo de Borja, SP	
BRUT ROSE	17/68		
Dom Besson, Rose Granit MV Beaujolais, FR			
MOSCATO D' ASTI	15/60	RED	6OZ/9OZ/BTL
Elio Perrone, Sourgal '22 Piedmont, IT		NERO D'AVOLA	15/22/60
		Cusumano Sicily, IT	
		PINOT NOIR	19/28/70
		Commuter Cuvee, GC Wine Company Willamette Valley, OR	
WHITE	6OZ/9OZ/BTL	NEBBIOLO D'ALBA	16/23/64
GRÜNER VELTLINER	14/20/56	Tenuta Olim Bauda Piedmont, IT	
Broadbent Niederösterreich, AT			
PINOT GRIGIO	14/20/56	GRENACHE, SYRAH,	16/23/64
Gaierhof, Torre di Luna Alto Adige, IT		MOURVEDRE, MARESLAN, MERLOT	
SAUVIGNON BLANC	17/25/68	L'Unique, Domaine Pierre Usseglio Rhône, FR	
LaDoucette, LesDeux Tours Loire Valley, FR			
GAVI DI GAVI	16/23/64	TEMPRANILLO	16/23/64
Villa Sparina Liguria, IT		Cune Crianza, Rioja Alta, SP	
CHARDONNAY	17/25/68	CABERNET SAUVIGNON	16/23/64
Salem Wine Co. Eola-Amity Hills, Willamette Valley, OR		The Critic Napa Valley, CA	